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## (54) DRINK COMPOSITION CONTAINING MILK INGREDIENT

### (57)Abstract:

**PURPOSE:** To obtain the subject composition containing a polyglycerin fatty acid ester and stabilizer, capable of preventing the separation of fatty content and the denaturation of milk protein due to heat sterilization in a neutral to weakly acidic state and with no separation of fat content even when stored at ordinary or high temperature for a long period.

**CONSTITUTION:** The objective composition containing a polyglycerin fatty acid ester (pref. mono or diester of polyglycerin having  $\geq 3$  average polymerization degree), preferably of 0.01 to 1% and stabilizer (e.g. edible high-molecular polysaccharide such as CMC, propylene glycol alginate or carrageenan), preferably of 0.01 to 0.5%.

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